

CHRISTMAS 2019



ALDWYN'S

at Ellerslie

FESTIVE MENU

25TH NOV - 30TH DEC

STARTERS

Apple cider & white onion soup, crispy paprika onions, mature cheddar croutons & crusty rye bread (V)

Smoked salmon & avocado sphere, broad bean & pea salsa, Avruga caviar & cucumber consume (GF)

Spiced beef, heritage tomato, red onion, Romanesco & confit duck egg salad with chorizo dressing

MAINS

Pan seared Sea bass fillet, baby grilled carrots, grilled courgettes, mini fondant potatoes & beurre blanc sauce

Braised beef short rib, buttered potato puree, glazed vegetables with wild mushroom & burnt shallot jus

Turkey breast stuffed with sausage & chestnut stuffing, duck fat roast potatoes, glazed chantenay carrots & parsnip, bacon chipolata, Brussels sprouts & rich turkey gravy

Pea & pumpkin risotto, truffle oil, baby cress & shaved Italian cheese (V)

DESSERT

Traditional Christmas pudding, cognac sauce & brandy ice-cream (V)

Spiced orange & yogurt panna cotta, dehydrated oranges & orange jelly (GF)

Warm prune & pear frangipane, clotted cream & pear puree (V)

2 courses
£27.50 per person

3 courses
£30.50 per person

CHRISTMAS DAY

AMUSE BOUCHE

STARTERS

Chunky vegetable, pearl barley, butter bean & wild garlic soup
with beetroot sourdough (V)

Hand picked crab & avocado tian, basil oil & sour lemon curd (GF)

Wild Boar terrine, burnt shallot puree, micro herbs, pickled
baby vegetables & haggis bon-bon

Goats cheese & sundried tomato tortellini in smoked tomato
& chilli consume (V)

MAINS

Open beef Wellington, topped with pan seared chicken livers
& smoked bacon lardons, smoked paprika potato rosti, glazed baby
vegetables & a Madeira Jus

Pan seared Halibut fillet, grilled lemon asparagus spears, confit cherry
tomatoes, roasted diced sweet potatoes, squid & caper salsa (GF)

Classic roast turkey & honey glazed gammon, chestnut & Cumberland
stuffing, duck fat roast potatoes, glazed chantenay carrots
& parsnip, bacon chipolata, Brussels sprouts & rich turkey gravy

Grilled & garlic infused butternut squash steak, double Gloucester
cheddar croquettes, roasted pine nuts, wild mushrooms, creamy
celeriac & truffle sauce (V)

DESSERT

Brandy flamed Christmas pudding, torched oranges, caramelized
pecans & rich cognac sauce (V)

Chocolate & raspberry bavaois, Amaretto & almond chocolate
sauce, raspberry sorbet

Selection of local cheeses, crackers & plum chutney (V)

Vanilla, white wine & cinnamon poached pear, ginger bread
disks, mascarpone & ginger cream

COFFEE, TEA & MINCE PIES

£70.00 per person (*pre order only*)

FESTIVE AFTERNOON TEA

SANDWICHES

Oven roasted turkey & cranberry

Smoked salmon & lemon
crème fresh

Coronation chicken & baby
gem lettuce

Shaved cucumber, radish
chive & cream cheese (V)

Roasted beef & horseradish

Inclusive of unlimited
tea & coffee
£19.50 per person

SWEETS

Festive cakes

Yule log

Mini cheesecake

Strawberry macaroons

Mini mince pies

Winter berry & yogurt shots

Spiced scones, clotted cream
& strawberry preserve

Upgrade with a glass of
prosecco or mulled wine
£23.95 per person

BOXING DAY BUFFET

12.30 - 2.30PM

Honey & mustard glazed gammon

Oven roasted turkey fillet

Butternut squash, leek & blue
cheese pithivier (V)

Antipasto platter

Selection of artisan breads

Minted new potatoes

Selection of house dressed salads

Dressings & pickles

Chef's selection of desserts

Chef's exotic fruit platter

Classic cheese board

£17.95 per person

NEW YEAR'S EVE LUNCH

12 NOON - 3.30PM

CHAMPAGNE & AMUSE BOUCHE

STARTERS

Pan seared hand dived scallops, cauliflower puree, pancetta crisp, orange segments, broccoli & pulled pork bonbons

Honey roasted parsnip velouté, crispy garlic crostini with cream cheese & roasted almonds (V)

Confit mini duck drumstick, glazed baby carrots, seared ¼ duck breast, glazed fig, apricot puree & duck jus (GF)

MAINS

Wild mushroom, grilled haloumi, spinach & courgette pithivier with leek & Champagne sauce (V)

Oven roasted corn feed chicken fillet, gratin potato, baby beetroots, green beans & wild mushroom sauce (GF)

Pan seared Hake fillet, grilled pak-choi, pan fried potato disk & chunky tomato sauce (GF)

10oz Hereford beef sirloin steak, confit cherry tomatoes
Portobello mushroom, chunky chips & balsamic watercress

Choice of sauces: peppercorn, mushroom, blue cheese or béarnaise

DESSERTS

Dark chocolate & pistachio cheesecake, Grand Marnier sorbet & orange syrup (V)

Lemon soufflé with a shot of limoncello

Cappuccino crème brûlée with almond biscotti
& raspberry macaroon

£39.50 per person

NEW YEAR'S DAY BRUNCH

AVAILABLE ALL DAY

Classic English breakfast, sausage,
bacon, eggs, tomato,
mushrooms, baked beans, hash
brown & black pudding - £12.50

Poached egg Benedict - £8.95

Poached egg Royal - £8.95

Poached egg Florentine - £6.95

Toasted bagel, topped with crushed
avocado, smoked salmon, bell
peppers & cucumber salad - £9.95

Buttermilk pancakes with
blueberry compote - £6.95

Poached smoked haddock fillet,
poached egg, hollandaise sauce
& lemon oil - £8.95

3 egg omelette with choice of your
fillings - hash brown & chef's salad -
£9.95

*Fillings - red pepper, red onion,
mushroom, ham or cheese*

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CHRISTMAS OPENING TIMES

Monday to Sunday
9.00am - 9.00pm

27th - 29th December
9.00am - 8.00pm

Christmas Eve 9.00am - 6.00pm

30th December 9.00am - 9.00pm

Christmas Day 12 noon - 5.00pm

New Year's Eve 9.00am - 10.00pm

Boxing Day 10.00am - 6.00pm

New Year's Day 9.00am - 8.00pm

TERMS AND CONDITIONS

Christmas festive menu is available Monday to Saturday, excluding Sunday, throughout December.

A £15 non-refundable deposit is required to secure your booking. All bookings are held provisionally. Menu choices are to be received no later than seven days prior to your booking date and full payment is required by 1st December 2019. Bookings where monies are not received will be released back to the restaurant for resale. All monies paid are non-refundable.

A restaurant booking is required and is subject to availability.

Please advise our staff of any allergies or special dietary requirements. We can help identify suitable dishes for you and provide a list of all dishes containing allergens.

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